

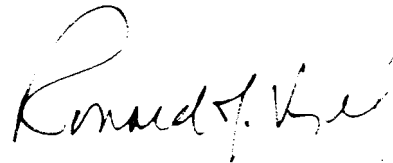
UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD AND NUTRITION SERVICE
ALEXANDRIA, VA 22302-1500

CHANGE TRANSMITTAL	
CHANGE NUMBER: 7	DIRECTIVE IDENTIFICATION AND NUMBER: FNS Handbook 501
DIRECTIVE TITLE: The Food Distribution Program on Indian Reservations	

This change reflects revisions to paragraph 7210 of Chapter VII, Warehousing and Inventory Control, to reflect current Farm Service Agency standards for stacking commodities.

PAGE CONTROL CHART

Remove Pages	Dated	Insert Pages	Dated
7-4	8/2005	7-4	8/2007



Ronald J. Vogel
Associate Deputy Administrator
Special Nutrition Programs

Attachment

DISTRIBUTION: AD. F2, 1	MANUAL MAINTENANCE INSTRUCTIONS: Retain and file Change Transmittal in front of directive until further notice. Remove and insert page(s) if applicable.	OPI: FDD-200	
--------------------------------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------	---------------------	--

SECTION 2 - STACKING USDA COMMODITIES**7200 STACKING USDA COMMODITIES**

The ITO/State agency must ensure that USDA commodities are stacked in accordance with USDA's recommendations. The proper stacking of commodities can help prevent damage from excess weight on the bottom layers, and facilitate physical inventories. In addition, the proper stacking of commodities will help to ensure the safety of persons working in the warehouse. Recommended stacking procedures are as follows:

- A. Stack commodities of a kind together (i.e., canned goods next to canned goods, bagged foods next to bagged foods, etc.);
- B. Commodities must be stacked on pallets, or dunnage, in uniform quantities to allow easy inventory (see Exhibits V-1 and V-2, attached, for illustrations); and
- C. Commodities must not be stacked to a height that would create unstable pallets or that would endanger the food handlers.

7210 VENTILATION OF STORAGE FACILITIES

The ITO/State agency must store foods in such a way to allow air circulation in the warehouse. Good ventilation retards growth of bacteria and molds, prevents mustiness and rusting of metal containers, and minimizes caking of powdered foods. Maximum air circulation can be achieved by the following storage methods:

- A. All commodities must be stacked off the floor on pallets or dunnage;
- B. All commodities must be stacked at least 18 inches from any walls and at least 2 feet from the ceiling; and
- C. All stacks of commodities must be separated by at least 6 inches.